



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

PARK PLACE HOSPITALITY LLC
HILTON GARDEN INN
11600 W Park Pl
Milwaukee, WI

8/18/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	<ol style="list-style-type: none">1. The dishwasher failed at 156F. Repair or adjust the dishwasher so that the final rinse temperature is above 160F. Dishes will need to be dipped and air dried until the unit is adjusted.2. Employees were seen putting silverware into glasses with their bare hands and touching the eating end of the utensil. Have employees put the eating side down and wash hands and wear gloves when prepping glass/utensils.3. The cutting board at the hotline salad prep cooler is stained and grooved. Clean, resurface or replace it.4. The bar dishwasher is not sanitizing. Repair dishwasher. Food equipment must be clean and sanitized before used with food.	9/1/2014
Improper Hold		
3-501.16	On the stovetop alfredo sauce and marinara sauces were at 120F and 128F. These 2 pans were not in direct contact of the hot water like the others. Discontinue double panning them so they can stay hot enough. Potentially hazardous food must be held hot at 135 degrees or above.	9/1/2014
3-501.16	At the salad bar, melon 58F, chicken salad 53F, pasta 56F, diced turkey and ham 53-58F. Repair or adjust the salad bar to hold hazardous food items at 41F or below. In the upright Beverage Air cooler by the hotline, noodles and pesto were 49F. Repair the upright cooler at the hot line to the proper cold temperature. Potentially hazardous food must be held cold at 41 degrees or below.	9/1/2014



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3-501.17	In the walk in coolers there was undated baked potatoes, omelet ingredients, breakfast sausages, deli meats, and corned beef. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT	9/1/2014
3-501.18	In the walk in cooler there was home made ceasar salad dressing that expired on 8/14. Discard outdated dressings. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	9/1/2014
Other CDC Factors		
7-102.11	Unlabelled chemicals bottles were located in various places. Label all chemical bottles. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.	9/1/2014
Personal Hygiene		
5-205.11	Several hand sinks were blocked by garbage cans or box of utensils. Handsink was not available for use. Make sure the handsink is always available. REPEAT	9/1/2014
6-301.12	There was no paper towels at the dishwasher handsink. Dishwashers must wash hands when going from dirty to clean dishes. The hand sink in the catering area had a jammed paper towel dispenser. Repair paper towel dispenser to work properly. Provide single service toweling for all handsinks.	9/1/2014

CDC Risk Violation(s): 8

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-306.11	Sneeze guards are required for the soup tureens, bread sticks, salad toppings, hot holding self service area by the burners and desserts that are set out for weekend specials (fish fry, prime rib night). All food that is customer self serve requires a sneeze guard with a top, and 2 sides if needed. Provide effective food shields.	9/1/2014
6-501.111	Fruit flies are present at the bar and by the rear 2 ice makers. Have your pest control company treat for fruit flies and show inspector report. Provide effective pest control methods to eliminate pests.	9/1/2014

Good Practice Violation(s): 2

Total Violations: 10

Notes:



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FDL -2015 ok
CFM - James Nowak

*****New Restriction: The catering cooler is 46.5F and used for non-hazardous beverages and bar condiments only. No storage of hazardous foods in this cooler. Put a sign up stating such.

Make sure personal beverages are not over food surfaces and next to food. Suggested shelf with a rim be put on wall by hot line prep sink.

Make sure coffee carafes go thru a sanitizing step.

Label the flour and panko breadings with the contents.

On 8/18/2014, I served these orders upon PARK PLACE HOSPITALITY LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature